



The Corcoran Byrne 50th Birthday Celebration
Saturday, April 25, 2009, 7:30 PM

Amuse-bouche

Pan-seared Au Bon Canard foie gras
with roasted pear chutney and port wine sauce
Baumard Cremant de Loire Rosé Loire Valley France NV

First Course

Pan-fried Lake Michigan whitefish
with English pea-mint sauce and herb sprout salad
Hedges "CMJ" Blend Columbia Valley Washington 2006

Second Course

Shepherd's Song Farm roasted rack of spring lamb
with early season asparagus, fingerling potatoes roasted in rendered duck fat
and morel mushroom sauce
St. Innocent "Villages Cuvée" Willamette Valley Oregon 2007

Cheese

Midwestern cheese sampler
with wild leek jam, spiced candied walnuts
and house-baked whole grain crackers
Gould Campbell "LBV" Douro Valley, Spain 2001

Dessert

White chocolate-passion fruit torte
with hazelnut brittle, red currant coulis and sherry sabayon
Errazuriz Late Harvest Sauvignon Blanc Casablanca Valley, Chile 2006

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday reservations suggested
Wine Bar open from 5:30 PM Tuesday through Sunday
1806 St. Clair Avenue, St. Paul, Minnesota 651.699.3536 www.heartlandrestaurant.com